

DETAILS OF INSPECTION VIOLATIONS AND CORRECTIVE ACTIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
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1 LIDO DISHWASHING

08

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No

THE SPRAY HOSE WAS NOT PROTECTED WITH A BACK FLOW PREVENTER.

2 LIDO DISHWASHING

22

0

No

THE UNDERCOUNTER DISHWASHER HAD BEEN OUT OF ORDER FOR AT LEAST A MONTH.

ACTIONS TAKEN:

THE UNDERCOUNTER DISHWASHER HAD BEEN REPAIRED AND PRESENTLY IS IN ORDER

3 LIDO DISHWASHING

28

0

No

CLEAN RACKS OF UTENSILS WERE STORED AGAINST THE HAND WASH SINK.

ACTIONS TAKEN:

NOTED. CREWMEMBERS INSTRUCTED

4 LIDO BUFFET LINE

19

0

No

THE SNEEZE GUARDS DID NOT PROPERLY PROTECT THE FOOD ITEMS.

ACTIONS TAKEN:

THE SNEEZE GUARDS HAVE BEEN CHANGED FOR NEW ONES PROPERLY PROTECTING THE FOOD ITEMS

5 POTABLE WATER

08

0

No

THE INTERNATIONAL SHORE CONNECTION RP'S WERE NOT PRESSURE TESTED.

6 PEST MANAGEMENT

40

0

No

A WRITTEN PEST CONTROL PLAN WAS NOT PROVIDED.

ACTIONS TAKEN:

A WRITTEN INTEGRATED PEST MANAGEMENT PLAN HAS BEEN PROVIDED AND IS AVAILABLE FOR USE

7 MAIN GALLEY

26

3

Yes

SEVERAL SOILED CONDIMENT CONTAINERS WERE STORED AS CLEAN.

ACTIONS TAKEN:

NOTED. CREWMEMBERS INSTRUCTED

8 MAIN GALLEY-WAREWASH AREA

37

0

No

CONDENSATION BUILDUP WAS NOTED ON THE DECKHEAD OVER THE DIRTY END OF THE WAREWASH AREA.

9 MAIN GALLEY

*

0

No

IT IS STRONGLY RECOMMENDED THAT A BLAST CHILLER BE PURCHASED FOR THE PROPER COOLING OF ALL FOODS ESPECIALLY FOODS PREPARED AND COOLED IN LARGE CONTAINERS.

ACTIONS TAKEN:

A BLAST CHILLER HAS BEEN PURCHASED, INSTALLED AND IS IN USE

10 FOOD SERVICE GENERAL

20

2

No

NUMEROUS REFRIGERATORS THROUGHOUT THE GALLEYS ARE NOT PROVIDING ADEQUATE COOLING TEMPERATURES FOR HOLDING FOODS. PANS OF ICE ARE BEING STORED IN THE REFRIGERATORS TO MAINTAIN TEMPERATURES.

ACTIONS TAKEN:

THE REFRIGERATORS HAVE BEEN CHECKED, RECHARGED WITH FREON AND ADJUSTED TO PROPER TEMPERATURES

11 INTEGRATED PEST MANAGEMENT

39

0

Yes

THREE ROACHES WERE OBSERVED IN THE BAKERY AREA.

12 FOOD SERVICE GENERAL

21

1

No

SOME NON-FOOD CONTACT SURFACES OF EQUIPMENT CONTAINED GAPS AND CREVICES, AND OTHER NON EASILY CLEANABLE FEATURES.

13 FOOD SERVICE GENERAL

33

1

No

DECKS, BULKHEADS, AND DECKHEADS HAD HOLES, GAPS, LOOSE PROFILE STRIPS, AND OTHER NON-EASILY CLEANABLE